

DINNERLY



Oat & Chia Pancakes with Bacon & Homemade Granola



20-30min



2 Servings

Are your pancakes in need of a wholesome, filling, crunchy makeover? No offense, but we think they are. These pancakes are spiked with oats and chia seeds, then topped with an oaty granola for even more breakfast inception. But we'd never forget the pancake platter classics: a drizzle of maple syrup and a side of crispy bacon. We've got you covered!

WHAT WE SEND

- 1 oz buttermilk powder ²
- 3 oz oats
- 5 oz self-rising flour ³
- ¼ oz chia seeds
- 2 (1 oz) maple syrup
- ¼ oz ground cinnamon
- 2 (4 oz) pkgs thick-cut bacon

WHAT YOU NEED

- 2 large eggs ¹
- sugar
- kosher salt
- 4 Tbsp butter ²

TOOLS

- large nonstick skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

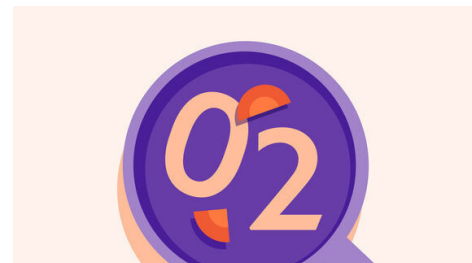
Calories 730kcal, Fat 37g, Carbs 65g, Protein 32g



1. Start pancake batter

In a medium bowl, whisk to combine **buttermilk powder** and **⅔ cup water** until smooth. Whisk in **2 large eggs** and **⅓ cup oats**. Set aside to let oats soften, at least 10 minutes, until step 4.

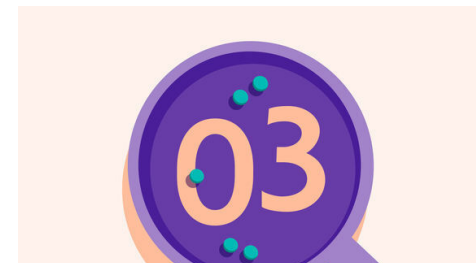
In a second medium bowl, combine **flour**, **chia seeds**, **3 tablespoons sugar**, and **¼ teaspoon salt**. Set aside for step 4.



2. Make granola

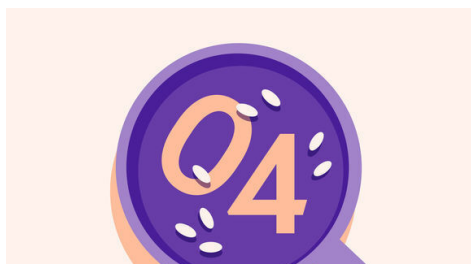
Melt **2 tablespoons butter** in a large nonstick skillet over medium. Add **remaining oats**, **1 tablespoon maple syrup**, **¼ teaspoon cinnamon**, and **a pinch of salt**. Cook, stirring occasionally, until oats are toasted and dried out, 7–10 minutes.

Transfer to a plate in an even layer; let cool completely.



3. Cook bacon

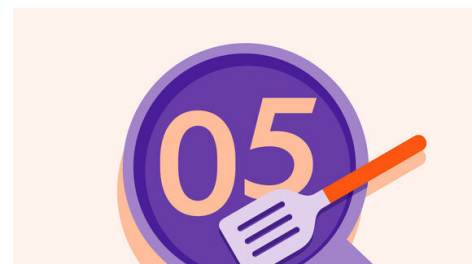
Working in batches if necessary, place **bacon** in same skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate; reserve **fat** in skillet.



4. Finish batter & cook

To bowl with **softened oats**, add **flour mixture** and **2 tablespoons melted butter**; whisk until just smooth.

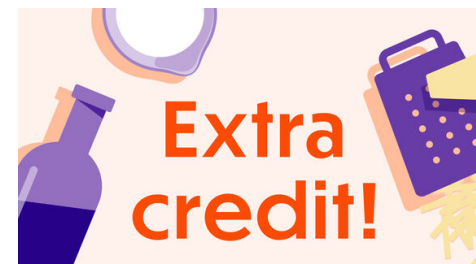
Heat **reserved bacon fat** over medium-low, swirling skillet to coat. Pour in about **¼-cupfuls of batter** (do not overcrowd pan). Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly).



5. Finish pancakes & serve

Flip **pancakes** and cook 1–2 minutes more. Transfer to plates; repeat with **remaining batter**, adding more **oil** as needed.

Serve **pancakes** with **bacon** and **remaining maple syrup** drizzled over top. Sprinkle with **granola** and top with **a pat of butter**, if desired. Enjoy!



6. Sweeten the deal!

Sprinkle the pancakes with whatever fruit you have on hand, like bananas, apples, or your favorite berries.